



Birthday Cake Train

All aboard! Little Debbie Swiss Rolls and Frosted Fudge Cakes are leaving the tasty train station in this delightful treat! Easy to prepare with your children, grab a box of Swiss Rolls and Frosted Fudge Cakes, and decorate with assorted candies. Everyone will enjoy this fun and fanciful dessert. Enjoy Swiss Rolls & Frosted Fudge Cakes Train as a special occasion treat!

Makes 10 Servings

Ingredients:

1 Carton Little Debbie Big Pack Swiss Rolls
1 Carton Little Debbie Frosted Fudge Cakes
1 Tube Chocolate Cookie Frosting
1 Pack Red Licorice Candy
Assorted Candies like Jelly Beans, Gummy Bears and Animal Crackers
Assorted Hard and Chocolate Candies

Directions:

1. Unwrap all Frosted Fudge Cakes and 2 Swiss Rolls.
2. Cut pieces of red licorice to the length and width of Frosted Fudge Cakes.
3. Using the frosting, add hard candy and licorice to trim each Frosted Fudge Cake, making train cars as shown in the photo.

4. Add assorted chocolate to one Swiss Roll cake to create smokestacks, and use assorted hard candies to make wheels on the engine and caboose of Swiss Rolls.
5. Arrange train engine and cars onto serving platter.
6. Add gummy bears, jelly beans and animal crackers to create cargo.
7. Set out as a party centerpiece, and enjoy!



Birthday Cakes Party Cake

Everyone loves delicious birthday cake, and with Little Debbie Birthday Cakes, there's even more reason to celebrate! This decadent cake is perfect to show off at your child's birthday party or for a special loved one. Made with vanilla cake and frosting, and topped with ice cream scoops, it's easy to make and even more scrumptious to eat. Celebrate those you love most with the snacks you love most! Colorful, delightful and sweet, this cake is a party on your taste buds, too! Enjoy for any birthday occasion!

Makes 10-15 Servings

Ingredients:

3 Cartons Little Debbie Birthday Cakes
1 Box Confetti Vanilla Cake Mix
2 16-oz. Tubs Vanilla Frosting
1 Carton Sugar Ice Cream Cones
½ Gallon Neapolitan Ice Cream
Rainbow Confetti Sprinkles

Directions:

1. Bake two 8-inch round vanilla layer cakes with the box of cake mix according to the directions on the carton. Allow to cool completely.
2. Unwrap each Birthday Cake and set aside.

3. Frost all layers with one tub vanilla frosting, and stack the two layers of cake.
4. Using the picture as your guide, arrange each snack cake around the perimeter of the frosted layered cake.
5. In a frosting bag, fill with the remaining tub of frosting, and begin to pipe around the cake as shown in the picture.
6. Set the cake aside, and place one scoop of each ice cream flavor in 5 ice cream cones. Arrange on top of the cake as shown in the photo.
7. Serve immediately.

Creation Tips:

Change up the ice cream flavors to create a completely customizable birthday cake! You can also use any leftover Birthday Cakes as the cake topper instead of ice cream. Make sure you don't forget the birthday candles, too!

Products Used:

Birthday Cakes



Birthday Cakes Super Shake

No time to make a birthday cake? Want to change up how you celebrate your special loved ones? Then give this tasty, super shake a try! Little Debbie Birthday Cakes take center stage in this sweet treat. Made with vanilla ice cream, loads of candy and delicious Birthday Cakes, adults and kids will be begging for more. Easy to make, try out our super shake recipe today!

Makes 2 Servings

Ingredients:

- 1 Carton Little Debbie Birthday Cakes
- 6 Scoops Vanilla Ice Cream
- 1/3 Cup Cold Milk
- Whipped Cream
- Decorative Candies of Choice
- Strawberry Syrup
- Chocolate Syrup

Supplies:

- 1 Wooden Skewer
- Colorful Paper Straws
- Long Birthday Candles

Directions:

1. In a bowl, crumble 6 Birthday Cakes into smaller pieces. Set aside.
2. Scoop ice cream into a blender. Add milk and crumbled cake pieces. Cover and blend until smooth.
3. Pour into chilled glasses.
4. Cut remaining two Birthday Cakes into fourths.
5. Top with whipped cream, strawberry or chocolate syrup, sprinkles and decorative candies. Skewer the remaining Birthday Cakes and eat with your sweet, crazy creation!
6. Top with your extra-long birthday candles, and make a wish before it melts!
7. Serve immediately.

Creation Tips:

For a thicker shake, add more ice cream and keep blending until desired consistency is reached. Make this crazy shake how you want it with your favorite treats!

Products Used:

Birthday Cakes



Black Forest Chocolate Cupcakes

Need a fanciful dessert for your next family gathering? Look no further than using Little Debbie® Chocolate Cupcakes! Delectable Black Forest Cake is reinvented as each creme-filled cupcake is topped with whipped cream, maraschino cherries, and chocolate sprinkles. Great for a last-minute dinner party or for a fun family night! Try our delicious Black Forest Chocolate Cupcakes tonight!

Makes 8 Servings

Ingredients:

1 Carton Little Debbie Chocolate Cupcakes
1 Can Cherry Pie Filling
1 Container Whipped Topping
Chocolate Candy Sprinkles

Directions:

1. Unwrap each Chocolate Cupcake and arrange on serving dish.
2. Using a pastry bag, top each cupcake with whipped topping.
3. Drizzle cupcakes with a spoonful of cherries and chocolate candy sprinkles.
4. Serve immediately.

Products Used:



Chocolate Cupcakes



Blueberry Mini Muffins Ice Cream Sandwiches

Summertime just got cooler with Little Debbie Blueberry Mini Muffins Ice Cream Sandwiches! Using our delicious Blueberry Mini Muffins and peach ice cream, these fun sandwiches are the perfect afternoon treat. Everyone in your family will enjoy these after a long day or a fun weekend activity. Try this easy recipe for something fun and new!

Makes 258 Servings

Ingredients:

1 Carton Little Debbie® Blueberry Mini Muffins
1 Carton Peach Ice Cream

Directions:

1. Unwrap the mini muffin packages, and slice each muffin in half.
2. Using a small ice cream scoop, gently place a small scoop of ice cream on the bottom half of each muffin.
3. Add the top to each muffin.
4. Serve immediately or place in freezer for up to an hour.
5. Enjoy as a cool treat!

Creation Tips:

Switch up your ice cream flavors by using vanilla or strawberry ice cream! You can even substitute Little Debbie

Mini Brownies in place of Blueberry Mini Muffins. *Serving size can be adjusted depending on how many mini muffins you are using in a single carton.

Products Used:



Blueberry Mini Muffins



Caramel Apple Cinnamon Donuts

Looking for a sweet treat during the cool fall days? Look no further than our delicious Caramel Apple Cinnamon Bites! Our Little Debbie® Cinnamon Sugar Mini Donuts are combined with the tart taste of green apples, sweet caramel and mixed nuts making them scrumptious little desserts for tiny hands and adults alike. Quick and easy, this no bake recipe idea is perfect for fall parties or family get-togethers. Give them a try!

Makes 10-12 Servings

Ingredients:

- 1 Bag Little Debbie Cinnamon Sugar Mini Donuts
- 1 Medium Green Apple
- 1 Cup Caramel Dipping Sauce
- 1 Cup Mixed Nuts, finely chopped (we suggest peanuts), optional

Supplies:

- Toothpicks
- Small Bowl

Directions:

1. Carefully cut and cube green apple into 10 to 12 pieces.
2. Using toothpick, skewer a green apple cube to the mini donut, as shown in picture.

3. Dip donut and apple skewer into caramel sauce, or drizzle over top.
4. Sprinkle nuts over the caramel.
5. Place in the fridge for 30 minutes to all caramel to stiffen, or enjoy immediately!

Creation Tips:

Not a nut fan? Try some other variations: crushed toffee, graham cracker crumbs, or a dust of cinnamon sugar!

Products Used:

**Cinnamon Sugar Mini
Donuts**



Caramel-Drizzled Apple Pies

Summer or fall, day or night, caramel-drizzled apple pies are a sure delight! Made with simple, no-bake ingredients this delicious dessert is quick, easy and will be loved by all. Whether it's the nostalgic taste or the new twist on a classic, you and your family will be coming back again and again to make this favorite treat. Give it a try after dinner tonight or for your upcoming family party!

Makes 8 Servings

Ingredients:

- 1 Carton Little Debbie Apple Fruit Pies
- 1 22oz. Bottle Caramel Syrup
- 1 Bag Mixed Nuts, finely chopped (we suggest peanuts, pecans or walnuts), optional
- 1 Carton Vanilla Ice Cream, optional

Directions:

1. Unwrap each Little Debbie Apple Fruit Pie.
2. Scoop vanilla ice cream onto bowl or plate by each fruit pie.
3. Pour caramel syrup and nuts over pie and ice cream scoop.
4. Enjoy immediately!

Creation Tips:

For an extra decadent dessert, heat the apple pie in the microwave for 8-seconds before adding ice cream and toppings.

Products Used:



Apple Pies



Celebration Cake

Layers of your favorite Little Debbie® snacks make this the ultimate cake for any celebration! Swiss Rolls, Fudge Rounds and Nutty Buddy® Wafer Bars create this standalone piece that you can show off for any occasion. Easy to prepare, build your masterpiece with yummy chocolate frosting and chocolate cake mix. Give Celebration Cake a try at your next reception for a large crowd to delight in!

Makes 20 Servings

Ingredients:

3 Cartons Little Debbie Swiss Rolls
2 Cartons Little Debbie Nutty Buddy Bars
1 Carton Little Debbie Fudge Rounds
3 Boxes Chocolate Cake Mix
4 16-oz. Tubs Chocolate Frosting

Supplies:

Bow or Party Decoration for Topper

Directions:

1. Bake two 8-inch round chocolate layer cakes with one box of cake mix according to the directions on the carton. Allow to cool completely.

2. Bake four 6-inch round chocolate layer cakes with remaining two boxes of cake mix according to the directions on the carton. Allow to cool completely.
3. Trim two of the 6-inch cakes down for the top layer. Use the picture as your guide.
4. Frost all layers with chocolate frosting, and stack as shown in the photo.
5. Unwrap each Swiss Roll, Fudge Round and Nutty Buddy Bar.
6. Arrange each snack cake, making sure to hold out a few Swiss Rolls, around the perimeter of the chocolate layer cakes as shown in the photo.
7. Cut the remaining Swiss Rolls into slices, and place around the perimeter of the bottom two layers with frosting as shown in the photo.
8. Top with Fudge Rounds and your party decoration!

Products Used:



Fudge Rounds



**Nutty Buddy® Wafer
Bars**



Swiss Rolls



Chocolate Cherry Pies

Creating a decadent dessert doesn't have to be complicated. Using Little Debbie Cherry Fruit Pies, you can easily make these delightfully sweet treats in less than 30 minutes! Using only three ingredients, get ready for a simple creation that won't disappoint. Make ahead and chill for a summer barbecue or enjoy around the holidays as an extra special treat.

Makes 8 Servings

Ingredients:

1 carton Little Debbie Cherry Fruit Pies
1 7.25oz. Bottle Chocolate Shell Syrup
1 Bag Fresh Cherries

Directions:

1. Unwrap each Little Debbie Cherry Fruit Pie.
2. Pour a semi-generous amount of chocolate shell syrup; place in freezer until hardened.
3. Remove from freezer and top each pie with a cherry.
4. Enjoy immediately!

Products Used:



Cherry Pies



Chocolate Chip Thumbprints

Looking for a simple and customizable treat? A twist on a classic, these thumbprint muffins are a warm treat that can be served anytime Using Little Debbie® Chocolate Chip Mini Muffins and extra-large chocolate chips, this creation is as easy as 1-2-3! Great for little hands and easy on mom!

Makes 5 Servings

Ingredients:

1 Carton Little Debbie Chocolate Chip Mini Muffins
20 Extra-Large Chocolate Chips

Directions:

1. Preheat oven to 250°.
2. Unwrap and place muffins on a nonstick cookie sheet.
3. Press one chocolate chip into the top of each muffin.
4. Bake for 8-10 minutes, or until chocolate begins to melt.
5. Allow to cool before enjoying!

Creation Tips:

Mix and match muffins and chocolate flavors! Little Debbie Mini Brownies pair great with peanut butter chips, while Little Debbie Birthday Cake Mini Muffins taste extra scrumptious with white chocolate chips.

Products Used:



**Chocolate Chip Mini
Muffins**



Chocolate Cupcake Owls

Little Debbie® Chocolate Cupcakes are a "hoot" in this festive fall sweet! Appetizing creme-filled chocolate cupcakes are decorated with candy corn, jelly beans, and chocolate and vanilla frosting to make playful owls. Easy for a dessert at an owl-themed birthday party, or for a fall classroom party, each bite is sure to bring a smile! Try making our Chocolate Cupcake Owls for your child's classroom party or a costume party!

Makes 8 Servings

Ingredients:

- 1 Carton Little Debbie Chocolate Cupcakes
- 1 16 oz. Tub Vanilla Frosting
- 1 16 oz. Tub Chocolate Frosting
- 1 Tube Black Decorating Icing
- 1 Package Candy Corn
- 1 Package Mini Marshmallows
- 1 Small Package (or 16 total) Yellow Jelly Beans

Directions:

1. Unwrap each Chocolate Cupcake, and place onto serving tray.
2. Fill a pastry bag with vanilla frosting, pipe each cupcake making "feathers" for owls' bellies.
3. Press 16 mini marshmallows flat; On each flattened marshmallow, place a dot of vanilla frosting. Place

frosted side of marshmallow on each cupake to make owls' eyes.

4. Once marshmallows are placed, dot each eye with black icing to make pupils.
5. Fill a pastry bag with chocolate frosting, and pipe "ears" on each side of owls' heads.
6. Apply a candy corn beak and two jelly bean feet to each owl.
7. Serve immediately.

Products Used:



Chocolate Cupcakes



Churro Glazed Mini Donuts

Gather around with friends and enjoy Little Debbie® Snacks Churro Glazed Mini Donuts. Delicious glazed mini donuts are pan fried and coated with a cinnamon sugar mixture that everyone will enjoy. Add your favorite chocolate dipping sauce for an even tastier combination!

Ingredients:

2 bags Little Debbie Glazed Mini Donuts
½ cup Granulated Sugar
½ cup Brown Sugar
1 tablespoon Cinnamon
1 Bag Little Debbie Fudge Round Mini Donuts
1 Container Dipping Chocolate
½ teaspoon ground cinnamon

Directions:

1. In a large bowl, mix together the granulated sugar, brown sugar and 1 tablespoon of cinnamon. Set aside.
2. In a medium pan, heat the donuts on low-medium heat for less than one minute on each side. Make sure the glaze does not melt off!
3. After removing the donuts from the heat, toss gently in the sugar mixture until thoroughly coated.
4. For the dipping sauce, follow the instructions on the dipping chocolate for melting. Once melted, mix in the

cinnamon.

5. Garnish dipping sauce with Fudge Round Mini Donut Crumbles.

6. Enjoy!

Products Used:



**Fudge Round Mini
Donuts**



Glazed Mini Donuts



Confetti Bites

Celebrate big with Little Debbie® Birthday Cake Mini Muffins Confetti Bites! Using the most adorable party snack on the block, Birthday Cake Mini Muffins shine bright in this recipe creation. Perfect for your best friend's birthday party or your kid's confetti popped day, these delightful treats are sure to be a crowd pleaser! Grab a box of our mini muffins, whip up some frosting and decorate. Enjoy!

Makes 20 Servings

Ingredients:

- 1 Carton Little Debbie Birthday Cake Mini Muffins
- 1 Cup Unsalted Butter, Softened
- 1 Cup Vegetable Shortening
- 3 Cups Powdered Sugar
- 1 Teaspoon Vanilla Extract
- Rainbow Sprinkles

Supplies:

- Pastry Bags

Directions:

1. Using a mixer, cream the softened butter, shortening and vanilla together.

2. Mix in powdered sugar one cup at a time until frosting is desired consistency.
3. Add 5 tablespoons of rainbow sprinkles to frosting, mixing lightly.
4. Using a pastry bag, fill with confetti frosting and begin decorating each muffin.
5. Top each creation with rainbow sprinkles.
6. Serve immediately.

Creation Tips:

Store bought frosting makes this simple treat even easier! Other great frosting flavors to try are strawberry or cream cheese!

Products Used:

**Birthday Cake Mini
Muffins**



Cosmic® Brownies Supershake

Get your tastebuds ready for an out-of-this world shake experience like no other! The Little Debbie Cosmic Brownies Supershake is bold and tasty with fun toppings that everyone in your family will love. Make this easy, delicious treat on a weekend for an extra cool treat.

Makes 2 Servings

Ingredients:

1 Carton Little Debbie Cosmic Brownies

6 Scoops Vanilla Ice Cream

1/3 Cup Cold Milk

Whipped Cream

Decorative Toppings of Choice

Directions:

1. In a bowl, crumble 8 Cosmic Brownies into smaller pieces. Set aside.
2. Scoop ice cream into a blender. Add milk and cake pieces. Cover and blend until smooth.
3. Pour into chilled glasses.
4. Top with whipped cream, chocolate syrup, tropical fruit such as pineapple, coconut and banana, marshmallows, full Cosmic Brownies and a cherry on top. This is your super shake! Make it fun and delicious!

Creation Tips:

For a thicker shake, add more ice cream and keep blending until desired consistency is reached.

Products Used:



Cosmic® Brownies



Devil Squares® Caramel Turtles

Classic flavors of crunchy pecans, smooth caramel sauce, and tasty chocolate syrup make Little Debbie® Devil Squares easy and delicious! This unique version of a turtle candy is perfect for celebrating any special occasion or even surprising your co-workers for a midweek treat! Quick and Easy Devil Squares Caramel Turtles are simple yet indulgent in this quick no-bake dessert. Give them a try for an extra sweet treat!

Makes 10 Servings

Ingredients:

1 Carton Little Debbie Devil Squares
1 Bag Pecans, Halved
2 Cups Semisweet Chocolate Chips
Caramel Sundae Topping

Directions:

1. Unwrap each Devil Squares cake, and arrange on serving dish.
2. Heat caramel topping following the directions on back of the jar.
3. Spoon warm caramel over each cake.
4. Top each cake with 4 pecan halves.
5. Heat the chocolate chips in a microwave-safe bowl until melted.
6. Drizzle melted chocolate on each cake.
7. Serve immediately.

Products Used:



Devil Squares®



Devil Squares® & Fancy Cakes® Chess Set

Bring your chess game to life with Little Debbie® Devil Squares and Fancy Cakes! A fun and edible chess set, it's easy to make for all those on your guest list. Layers of chocolate and cake make this special treat great to share with friends, family and even follow Little Debbie on social media! Make your own creation of Devil Squares and Fancy Cakes Chess Set tonight for an extra dose of fun!

Makes 32 Servings

Ingredients:

- 4 Cartons Little Debbie Devil Squares
- 4 Cartons Little Debbie Fancy Cakes
- 2 16 oz. Packages Microwaveable Milk Melting Chocolate
- 2 16 oz. Packages Microwaveable White Melting Chocolate
- 1 Tube White Decorating Icing
- 1 Tube Chocolate Decorating Icing

Supplies:

- Candy Molds for Full-Size Chess Pieces
- 36" Square Foamboard
- Wax Paper

Directions:

1. Melt milk chocolate following the package directions, and pour into candy molds to create the chess pieces. Cool completely in freezer.
2. Melt white chocolate following the package directions, and pour into candy molds to create the chess pieces. Cool completely in freezer.
3. Cover the foam board with wax paper.
4. Unwrap 32 Devil Squares and 32 Fancy Cakes.
5. Arrange each cake on top of wax paper in an alternating pattern to create a chessboard.
6. Remove the chocolate chess pieces from candy mold.
7. Using the white and chocolate decorating icing, put together each candy mold piece to form a 3D playing piece.
8. Place on top of the cake chessboard, and let the games begin!

Products Used:

Devil Squares®



Fancy Cakes®



Devil Squares® Layer Cake

Little Debbie® Devil Squares are fanciful and enjoyable in this rendition of an icebox cake! Each Devil Square is layered with melted milk chocolate, smooth cream cheese and topped with whipped topping and delicious chocolate shavings. This sweet dessert is sure to wow guests and will leave them asking for more. Perfect for your next party or as a midweek treat, this cake will take the spotlight! Try Devil Squares Layer Cake for a simple indulgence.

Makes 12 Servings

Ingredients:

- 2 Cartons Little Debbie Devil Squares
- 1 Container Whipped Topping, Thawed
- 1 8 oz. Block Cream Cheese, Softened
- 1 Stick Butter, Softened
- 1 Milk Chocolate Candy Bar
- 1/2 Cup Baking Cocoa
- 2 Cups Pound Powdered Sugar
- 1/4 Cup Granulated Sugar
- 1/2 Teaspoon Vanilla Extract

Directions:

1. Unwrap 12 Devil Squares cakes, and layer on bottom of an 8 x 8 pan.
2. Using a saucepan, melt the butter and baking cocoa on medium heat until it bubbles. Remove from heat and stir in vanilla extract and powdered sugar.
3. Pour chocolate icing on top of cakes and allow to cool completely.
4. In a separate bowl, mix together the cream cheese, whipped topping and granulated sugar.
5. Pour cream cheese mixture over the cooled cake.
6. Garnish with shavings from chocolate candy bar.
7. Refrigerate for up to one hour before serving.

Products Used:



Devil Squares®



Easy Unicorn Cakes

These sparkling strawberry unicorn cakes are so easy to make because they are no bake! Using Little Debbie Unicorn Cakes, these sweet treats can be a fun activity for your unicorn party.

Makes 8 Servings

Ingredients:

Little Debbie Unicorn Cakes

White Fondant

Gold Food Coloring Mist

Pink, Blue, Purple, White and Black Buttercream Frosting

Edible Gold Glitter Dust

Supplies:

Wilton Piping Tips #1M #5 & #18

Food-Safe Paint Brush

Directions:

1. Cut the Little Debbie Unicorn Cake in half.
2. Attach the two halves – one on top of each other using the white buttercream frosting.
3. Pipe flowers on the top half of the unicorn cake with the pink, purple and blue buttercream frosting using tips #1M, #18.
4. Roll out fondant into two small sausage shapes and taper one end.
5. Next, pinch tapered ends together, and wind the fondant rolls around each other.
6. Spray fondant horn with gold food coloring mist.
7. Make small tear drop shapes with the white fondant for the ears. Then, with a food safe brush, dust the edible gold glitter dust in the middle of the ears.
8. Place the horn and ears on top of the unicorn cake and secure with buttercream frosting.
9. Pipe on unicorn eyes using black buttercream and the #5 piping tip.
10. Enjoy!

Creation Tips:

Mix up the colors of the flowers and decorations using different frostings! Adding fun sprinkles will help each kid make their own unique unicorn!

Products Used:



Unicorn Cakes



Fancy Cakes® Petit Fours

Party time with your kids is even more fun with Little Debbie® Fancy Cakes! Each creme-layered vanilla cake is coated with tasty vanilla icing and dipped in colorful white chocolate. Decorated with adorable candies, these fun treats can even be dipped in different colors or garnished with different toppings to fit your party's theme. Easy and no-bake, this dessert can be made with kids by your side in the kitchen. Perfect for little fingers to enjoy, try our Fancy Cakes Petit Fours at your next birthday party or tea party!

Makes 10 Servings

Ingredients:

2 Cartons Little Debbie Fancy Cakes
1 16 oz. Package Microwaveable White Melting Chocolate
1 Pack Decorating Candy Flowers
1 Pack Decorating Candy Butterflies
Assorted Food Coloring

Directions:

1. Unwrap each Fancy Cake, and cut each cake into fourths.
2. Melt white chocolate according to the directions on the package.
3. In 3 separate bowls, spoon melted white chocolate and add one drop of desired food coloring to each bowl. Mix food coloring and melted white chocolate until desired color is reached.

4. Dip each cake halfway into chocolate.
5. Before the chocolate cools, top each cake with candy decorations.
6. Serve immediately.

Products Used:



Fancy Cakes®



Friendly Owl Marshmallow Pie Pops

In need of a cute, fun treat for a cookie exchange or classroom party? Look no further than using Little Debbie Marshmallow Pie Pops! Ideal for fall parties or spring gatherings, everyone will enjoy these no-bake pops! Using only a few ingredients like Marshmallow Pies, vanilla frosting, chocolate candies and vanilla sandwich cookies you can make these hoot-tacular treats in an instant! Try Friendly Owl Marshmallow Pie Pops for any year-round occasion!

Makes 16 Servings

Ingredients:

- 1 Carton Little Debbie Chocolate-Flavored Marshmallow Pies
- 1 Carton Little Debbie Banana-Flavored Marshmallow Pies
- 1 16-oz. Tub Vanilla Frosting
- 1 Bag Mini Chocolate Coated Candies
- 1 Package (or 16 total) Chocolate Sandwich Cookies
- 1 Package (or 32 total) Mini Vanilla Sandwich Cookies

Supplies:

- 16 Colorful Cake Pop Sticks
- Construction Paper, cut into wing shapes

Directions:

1. Unwrap each marshmallow pie, and begin to skewer with cake pop sticks.
2. Separate 16 chocolate sandwich cookies, removing the layer of creme between each and setting the creme aside.
3. Separate 32 mini vanilla sandwich cookies. Cut 16 of those cookies in half to make the owls' eyebrows as shown in photo.
4. Using vanilla frosting, add a dollop to each chocolate cookie and place onto marshmallow pie where the eyes should go.
5. Frost the back the halved vanilla cookies, and place on the marshmallow pie for the owls' eyebrows.
6. Begin to frost the back of each remaining vanilla cookie and place in the middle of the chocolate cookie as shown in the photo.
7. Take the saved creme from the vanilla sandwich cookies, and use as whites of the owls' eyes. Top each with mini chocolate candies for pupils.
8. Using the orange mini chocolate candies, cut in half for beaks and place on the owl with frosting.
9. Add feathers to the owl with vanilla frosting as shown in the photo.
10. Cut wing shapes out of construction paper, and frost onto the back of each owl.
11. Enjoy immediately before they fly away!

Products Used:

**Banana Marshmallow
Pies**



Fudge Round Mini Donuts Cake

Chocolate on chocolate on chocolate! Layers of delectable Little Debbie Fudge Round Mini Donuts are topped with a fluffy frosting and finished with rivers of chocolate. Garnish with fresh, chocolate-dipped strawberries or juicy cherries for an extra boost of deliciousness. Show off this delectable dessert at your next party for a double dose of fun. Be sure to share your latest creation with Little Debbie on social media!

Makes 8 Servings

Ingredients:

2 Bags Little Debbie Fudge Round Mini Donuts
1 Container Whipped Topping
1/4 Cup Unsweetened Cocoa Powder
1/2 Cup Powdered Sugar
2 Teaspoons Vanilla Extract
Chocolate Fudge Topping
Fresh Strawberries or Maraschino Cherries

Directions:

1. Mix together the whipped topping, unsweetened cocoa powder, powdered sugar, and vanilla. Whip until contents are combined. Set aside.
2. Layer the bottom of a springform pan with one layer of Fudge Round Mini Donuts.

3. Layer the top of the donut layer with 1/3 of the chocolate mousse.
4. Repeat steps 1 and 2 two more times.
5. Remove from springform pan, and pour chocolate fudge topping over the entire cake.
6. Garnish with any extra mini donuts, strawberries, and cherries

Creation Tips:

For a little extra kick, add 2 teaspoons of your favorite instant espresso powder to the mousse for a mocha whipped cream.

Products Used:

**Fudge Round Mini
Donuts**



Fudge Round Mini Donuts Dump Cake

Ready for a fun dessert night? “Donut” even think twice about making this delicious Fudge Round Mini Donut Dump Cake! A tongue twister name for a yummy decadent chocolate experience, your family and friends will be hooked after one bite! Using simple ingredients like chocolate sauce, caramel sauce and sweetened condensed milk, make this easy, no-bake treat for family game night, a summer BBQ or for your friends on the weekend. You can even change it up using your favorite mixed and matched sauces! Grab a bag of Fudge Round Mini Donuts tonight and enjoy!

Makes 12 Servings

Ingredients:

- 1 Bag Little Debbie Fudge Round Mini Donuts
- 1 14oz Can Sweetened Condensed Milk
- 1 Bottle Caramel Sauce
- 1 Bottle Chocolate Sauce
- 1 16oz Tub of Whipped Topping

Directions:

1. Line 8x8 dish with staggered lines of mini donuts.
2. Pour sweetened condensed milk over donuts.
3. Let sit for 5 minutes, then pour 3-4 tablespoons of chocolate sauce and 3-4 tablespoons of caramel topping on

top of donuts.

4. Spread evenly and refrigerate for 1 hour.
5. Remove from refrigerator and spread thawed whipped topping evenly over donuts.
6. Add swirls of caramel and chocolate topping along with crumbled donut pieces to decorate your cake.
7. Chill for a remaining 30 minutes and serve.

Creation Tips:

Mix and match different sauces to create your own spin!

Products Used:



**Fudge Round Mini
Donuts**



Fudge Round Mini Donuts Super Shake

This extreme milkshake is not just for kids. Adults will love it, too! Little Debbie Fudge Round Mini Donuts create the ultimate super shake in this fun treat. Crushed donuts mixed with vanilla ice cream create a chocolatey base that is topped with a mountain of whipped cream, almond slivers, and even more chocolate. Let your kids help make this delicious sweet shake for everyone to enjoy!

Makes 2 Servings

Ingredients:

1 Bag Little Debbie Fudge Round Mini Donuts
6 Scoops Vanilla Ice Cream
1/3 Cup Cold Milk
Whipped Cream
Decorative Toppings of Choice

Directions:

1. In a bowl, crumble 8 Fudge Round Mini Donuts into smaller pieces. Set aside.
2. Scoop ice cream into a blender. Add milk and mini donuts. Cover and blend until smooth.
3. Pour into chilled glasses.
4. Top with whipped cream, chocolate syrup, slivered almonds, sprinkles, chocolate candies, full Fudge Round Mini Donuts, and a cherry on top. This is your super shake! Make it fun and delicious!

Creation Tips:

For a thicker shake, add more ice cream and keep blending until desired consistency is reached.

Products Used:

**Fudge Round Mini
Donuts**



Fudge Rounds Cookie Pops

Cookie Pops are easy and fun for all to share, and now you can enjoy them even more with Little Debbie® Fudge Round cookies as the main ingredient! Yummy, chewy and chocolatey Fudge Rounds are dipped in white chocolate and topped with rainbow sprinkles. You can even change up the chocolate by dipping in milk chocolate or use food coloring with white chocolate to make them different colors! Fun as party favors at birthdays and even great for baby showers, give Fudge Round Cookie Pops a try. Be sure to share on Little Debbie social media for extra fun, too!

Makes 12 Servings

Ingredients:

1 Carton Little Debbie Big Pack Fudge Rounds
6-oz. Microwaveable White Melting Chocolate
½ Cup Rainbow Sprinkles

Directions:

1. Set heatproof bowl over saucepan of barely simmering water. Add melting chocolate, stirring until smooth. Let cool slightly.
2. Dip tip of lollipop stick into melted chocolate; insert lollipop stick into each Fudge Round.
3. Dip each Fudge Round into melted chocolate and tap excess chocolate back into bowl. Garnish with sprinkles.

4. Poke opposite end of stick into foam block or cake pop stand. Refrigerate for about 20 minutes or until chocolate hardens. Enjoy!

Creation Tips:

If you don't have a foam block or cake pop stand, try using an inverted colander or use a skewer to poke holes into the top of an empty egg carton.

Products Used:

Fudge Rounds



Groovy Donuts

Try a taste of the 60s! In August of 1960, the Little Debbie® brand was born, making its way into hearts and homes. These Groovy Donuts are topped with fun flower sprinkles and colorful sugar crystals to create a look that's really far out.

Makes 5-8 Servings

Ingredients:

1 Bag Little Debbie Strawberry Shortcake Mini Donuts
Sugar Crystal Sprinkles (Colors of Choice)
Flower Shape Sprinkles
Milk or Water

Supplies:

Plastic Stencils

Directions:

1. Fill a small bowl with milk or water.
2. Dip the top of the donut into the liquid and place on an easy cleanup surface, dry side down.
3. Using a stencil, sprinkle colored crystals of choice on the wet side of the donut.
4. Repeat with half of the donuts. Be creative! Use different colors and patterns to make these donuts your own

creation.

5. Using flower sprinkles, press each piece down into second half of the donuts.
6. Mix and match! Make your own flower, rainbow spectacular and enjoy!

Creation Tips:

Try this creation with any Little Debbie Mini Donut flavor. Celebrate your favorite ball team, a birthday, or any colorful event!

Products Used:



**Strawberry Shortcake
Mini Donuts**



Honey Bun Fruit Kabobs

Makes 7-8 Servings

Ingredients:

1 Carton Honey Bun Mini Muffins
1 Pint Fresh Strawberries
2-3 Medium Bananas

Supplies:

Wooden Skewers

Directions:

1. Peel and slice bananas into chunks and set aside.
2. Wash strawberries and remove the tops of the fruit.
3. Using the wooden skewers, alternate the muffins and fruit pieces to create your kabobs.
4. Enjoy immediately!

Creation Tips:

These sweet bites will pair with any of your favorite fruits! Try using grapes, mandarin orange slices or chunks of pineapple!

Products Used:

Honey Bun Mini Muffins



Honey Buns Cinnamon Monkey Bread

Ooey gooey monkey bread is a classic dessert around the holidays or for any special breakfast occasion. Now monkey bread is taken up a notch with Little Debbie Honey Buns! Pulled apart and mixed with butter, cinnamon and brown sugar, Honey Buns are baked and served up warm in this delicious creation. Make our scrumptious Honey Bun Monkey Bread for the holiday season or a weekend morning treat!

Makes 10-12 Servings

Ingredients:

Cinnamon Monkey Bread

1 Carton Little Debbie Big Pack Honey Buns, Chopped

1 Package Prepared Refrigerated Biscuit Dough

¼ Cup Butter, Melted

¼ Cup Granulated Sugar

¼ Cup Packed Brown Sugar

¼ Cup Honey

1 ½ Teaspoon Ground Cinnamon

Cream Cheese Frosting

1 4-oz. Block Cream Cheese, Chilled

2 Tablespoons Butter, Room Temperature
1/3 Cup Powdered Sugar
½ Teaspoon Vanilla Extract
6 Tablespoons Whole Milk

Directions:

1. Preheat oven to 325-degrees; Grease 9-inch Bundt pan and set aside.
2. Tear biscuit dough into 1-inch balls and combine with chopped Honey Buns.
3. Stir together butter, granulated sugar, brown sugar, honey and cinnamon.
4. Toss butter mixture with Honey Bun mixture until well coated.
5. Press Honey Bun mixture into greased Bundt pan.
6. Bake for 45 to 50 minutes or until golden brown and bubbling.
7. Let cool for 5 minutes; Invert onto serving plate and let cool slightly.
8. Using an electric mixer, beat cream cheese until smooth.
9. Beat in butter until light and fluffy.
10. Slowly mix in powdered sugar and vanilla extract until well blended
11. Add milk in thin drizzles, beating until creamy consistency.
12. Drizzle over slightly cooled monkey bread.

Creation Tips:

Make this delicious pastry a fall tradition by substituting pumpkin pie spice for ground cinnamon!

Products Used:



Honey Buns



Honey Buns Strawberry French Toast

French toast is a classic breakfast and brunch option, and it's made even better with Little Debbie® Honey Buns. Lightly battered and fried, Honey Buns are then sliced and filled with smooth cream cheese and fresh, juicy strawberries. Refreshingly delightful, Honey Bun French Toast is topped with powdered sugar and more strawberries! You can even add different fruits like fresh bananas or sweet blueberries. Give this delicious dessert a try and share on Little Debbie social media!

Makes 6 Servings

Ingredients:

1 Carton Little Debbie Big Pack Honey Buns, Split
1 Cup Block Cream Cheese, Room Temperature
2 Cups Fresh Strawberries, Divided and Sliced
2 Eggs
½ Cup Milk
1 Teaspoon Vanilla Extract
2 Tablespoons Butter, Divided
Powdered Sugar

Directions:

1. Spread 2 tablespoons of cream cheese over cut sides of each Honey Bun; Sandwich together with a few sliced

strawberries.

2. In a shallow dish, whisk together eggs, milk and vanilla extract.
3. Melt half of the butter in a large skillet set over medium heat.
4. One at a time, dip stuffed Honey Buns into egg mixture.
5. Cook in batches for 2 to 3 minutes per side, or until golden brown on each side, adding more butter as needed.
6. Dust with powdered sugar and garnish with remaining strawberries.
7. Serve immediately.

Creation Tips:

Serve with a dollop of whipped cream, yogurt or ice cream!

Products Used:



Honey Buns



Mini Brownies S'Mores

When packing up for your next camping trip, don't forget to take along Little Debbie® Mini Brownies! Combined with the classic taste of graham crackers, chocolate, and marshmallows, our Mini Brownies S'mores dessert is simply irresistible! These bite-sized treats are an easy dessert to enjoy by the campfire, at an indoor camping party, or on a warm, summer evening. Mini Brownies S'mores are a delicious twist on the original campfire treat!

Makes 5 Servings

Ingredients:

1 Carton Little Debbie Mini Brownies
1 7-oz. Jar Marshmallow Creme Topping
1 Sleeve Graham Crackers
Chocolate Syrup

Directions:

1. Unwrap all packages of Mini Brownies, and arrange the brownies on a cookie sheet.
2. Break the graham crackers into 1-inch squares and top each brownie.
3. Dollop marshmallow fluff onto the graham cracker-topped brownies.
4. Drizzle with chocolate syrup and crumbled graham crackers.
5. Serve immediately.

Creation Tips:

If you like your marshmallows toasted, place each brownie in your oven and broil for one minute or until golden brown. You can also use a handheld butane cooking torch for that nice toasted, campfire taste!

Products Used:

Mini Brownies



Mini Donut Coconut Delights

Enjoy an easy, delectable dessert any day of the week with Mini Donut Coconut Delights! The perfect bite-sized treat is made with Little Debbie Fudge Round Mini Donuts, coconut and, of course, caramel. Impress your family and friends with this dessert tonight - just grab a bag of Fudge Round Mini Donuts and get started!

Makes 10-12 Servings

Ingredients:

1 bag of Little Debbie Fudge Round Mini Donuts
1 bottle of chocolate syrup
1 package of shredded coconut flakes
1 package of graham crackers, crushed

Directions:

1. Remove bagged mini donuts from package
2. Arrange on plate however you'd like
3. Drizzle chocolate syrup on to of donuts
4. Sprinkle shredded coconut flakes on top of syrup
5. Top with crushed graham crackers

Creation Tips:

For an extra delight, lightly toast the coconut and top each donut.

Products Used:



**Fudge Round Mini
Donuts**



Mini Honey Bun Monte Cristos

Have an upcoming party and need an easy, fun bite to add? Try the Little Debbie Mini Honey Bun Monte Cristos!

These fun and delightful bites are the perfect addition to a charcuterie board alongside fresh fruit, assorted cheeses and chocolates. Everyone is sure to find these scrumptious bites tasty and returning for just one more.

Grab a box of Honey Bun Mini Muffins today!

Makes 8-10 Servings

Ingredients:

- 1 Carton Little Debbie Honey Bun Mini Muffins
- 1 Package Sliced Turkey Deli Meat
- 1 Package Sliced Swiss Cheese
- 1 Jar Raspberry Preserves
- 1 Package Powdered Sugar

Supplies:

- Wooden Skewers
- Bread Knife

Directions:

1. Unwrap 8-10 Honey Bun Mini Muffins and slice in half with the bread knife.

2. Begin building the mini sandwich by adding a few pieces of sliced turkey meat and sliced swiss cheese.
3. Top with a layer of raspberry preserves.
4. Top with the other half of the mini muffin and powdered sugar.
5. Add a wooden skewer to hold together and for easy grabbing.
6. Serve immediately.

Creation Tips:

Change up your deli meat with your favorite!

Products Used:



Honey Bun Mini Muffins



Mini Muffins Crunch

Needing a sweeter start to your morning routine? Look no further than our Little Debbie Mini Muffin Crunch!

Mixed with fresh blueberries, crunchy almonds, and toasted coconut, this delightful treat is great as a yogurt topping or as a granola. Even your kids will be asking for more as they rush out of the door for school. Try this easy Mini Muffin Crunch treat for a better breakfast the whole family can enjoy!

Makes 10 Servings

Ingredients:

1 Carton Little Debbie Mini Muffins Blueberry
1/3 Cup Shredded Coconut, Toasted
1/3 Cup Almonds, Sliced
1/2 Cup Fresh Blueberries

Directions:

1. Preheat oven to 300 degrees. Line a baking sheet with parchment paper.
2. Unwrap the mini muffin packages, and crumble onto the lined pan.
3. Bake 30-45 minutes, occasionally turning the muffin pieces to crisp all sides.
4. Remove muffins crumbles when golden brown and crunchy. Allow to cool completely.
5. Toss toasted coconut, sliced almonds and fresh blueberries with muffin pieces.
6. Enjoy as a snack, oatmeal or yogurt topping, or even with ice cream!

Creation Tips:

If you love chocolate, you can substitute Mini Muffins Blueberry for Little Debbie Mini Muffins Chocolate Chip. You can exchange blueberries for fresh strawberries, and even add a few mini chocolate chips, too!

Products Used:

Blueberry Mini Muffins



**Chocolate Chip Mini
Muffins**



Mini Unicorn Cakes

This super adorable Unicorn Mini Cake is so fun and easy to make! Using Little Debbie Unicorn Cakes your kiddos will love creating these sweet treats into magical little unicorns.

Makes 5 Servings

Ingredients:

Little Debbie Unicorn Cakes

Mini Marshmallows

Pink Sugar Sprinkles

White Fondant

Gold Food Coloring Mist

White Melted Candy Coating or Frosting

Gold Star Sprinkles Optional

Pink, Blue and Purple Butter Cream Frosting

Supplies:

Black Food Writer

1M, 18 Wilton Piping Tips

Directions:

1. Cut one third of the cake stick off for the head.
2. Stack the head onto the rest of the cake – having about 1/2 of the head hanging over the edge.
3. Attach the head and body together using white melted candy coating or frosting.
4. Using the #1M and #18 piping tips, pipe on the Unicorn's mane. Add a pink flower – if desired. Add a unicorn eye using the black edible marker.
5. Pipe the unicorn tail on the back of the body using purple, pink and blue buttercream frosting.
6. Color the bottom of four mini marshmallows with the black edible marker.
7. Attach the mini marshmallow legs to the bottom of the Unicorn body using white melted candy melts.
8. Roll out fondant into two small sausage shapes and taper one end.
9. Pinch the ends together, and wind the fondant rolls around each other.
10. Let fondant dry completely and spray fondant horn with gold food coloring mist.
11. Cut a mini marshmallow in half diagonally and dip cut end into pink sprinkles.
12. Attach the ear, horn and gold stars to the unicorn cake.
13. Enjoy your sweet Mini Unicorn Cake!

Products Used:



Unicorn Cakes



Nutty Buddy® Fall Snack Mix

This Nutty Buddy Fall Snack Mix will be the hit of your Fall festivities! This snack mix is over the moon delish! The secret ingredient? Nutty Buddy Bars!

Makes 20 Servings

Ingredients:

1 Carton Little Debbie Nutty Buddy Bars
Orange Candy Melts
Yellow Candy Melts
Fall Leaf Sprinkles
Yellow and Orange Sprinkles
Popcorn
Candy Corn
Mini Pretzels
Peanuts
Peanut Butter Coated Candies

Directions:

1. For step by step images and instructions check out Party Pinching's original post [here!](#)

Products Used:



**Nutty Buddy® Wafer
Bars**



Nutty Buddy® Milkshake

Hot temperatures have no heat with this cool take on Little Debbie Nutty Buddy Bars! Mixed with vanilla ice cream, smooth peanut butter, and milk chocolate chips, the whole family will enjoy these delectable shakes! Try out different syrups and serve up immediately. Everyone is sure to have a smile after enjoying these delightful milkshakes. Try our Nutty Buddy Wafer Bars Milkshakes with the family this summer!

Makes 2 Servings

Ingredients:

1 Carton Little Debbie Nutty Buddy Bars
1/3 Cup Cold Milk
6 Scoops Vanilla Ice Cream
Semisweet Chocolate Chips
Peanut Butter Chips

Directions:

1. Unwrap 4 snack bars, and crumble into small pieces. Pour into a medium mixing bowl, and set aside.
2. Scoop ice cream into a blender. Add milk and crushed bars; smooth mixture fully.
3. Pour into chilled glasses, and top with more crumbled bars, peanut butter chips and semisweet chocolate chips.

Creation Tips:

For a thicker shake, add more ice cream in step 2 and continue to blend until desired consistency is reached.

Products Used:

**Nutty Buddy® Wafer
Bars**



Nutty Buddy® Pudding Pie

In need of an easy, no-bake dessert that will bring your dessert game to a new level? Your favorite Little Debbie Nutty Buddy Bar snack is used as the crust of this easy-to-make pudding pie. Mixed with vanilla pudding, delicious cream cheese, and tasty peanut butter, this dessert is filled with lots of scrumptious flavors that will have your whole family asking for more! Try serving Little Debbie Nutty Buddy Pudding Pie as a summer cookout dessert!

Makes 12-16 Servings

Ingredients:

2 Cartons Little Debbie Nutty Buddy Bars
2 8-oz. Blocks Cream Cheese, Softened
1 4-oz. Package Vanilla Pudding
2 Cups Peanut Butter, Chunky
2 Cups Milk
1 Cup Whipping Cream
1 Teaspoon Vanilla Extract
1/2 Cup Sugar
1/2 Cup Butter, Melted

Directions:

1. Unwrap 12 (1 carton) Nutty Buddy Bars, and chop in a blender until finely crushed. Pour into a large mixing bowl.
2. Add melted butter to crushed bars and mix well.
3. In a 12-inch spring form pan, press the bar mixture until the bottom is fully covered. Set aside.
4. Unwrap remaining carton of Nutty Buddy Bars. Cut each bar in half and line the rim of pan with bars. Use the picture as your guide.
5. In a medium mixing bowl, whip cream cheese, milk, peanut butter and sugar until fluffy.
6. Add whipping cream, pudding mix and vanilla extract to the cream cheese mixture. Mix for 2 minutes.
7. Pour filling into crust, and chill for up to 8 hours or until mixture is firm, before serving.

Products Used:



**Nutty Buddy® Wafer
Bars**



Oatmeal Creme Pie Foxes

On the hunt for an easy party idea? Little Debbie Oatmeal Creme Pies make an enjoyable and shareable snack your family loves. Now they are transformed into fun foxes that everyone will delight in! Put a smile on your kid's face as you make these easy-to-prepare treats. Perfect for a cookie exchange or classroom party, give Oatmeal Creme Pie Foxes a try for your next fall party!

Makes 12 Servings

Ingredients:

1 Carton Little Debbie Oatmeal Creme Pies
1 16-oz. Package Microwaveable White Melting Chocolate
24 Full-Size Marshmallows
Colorful Jelly Beans
Black Jelly Beans

Directions:

1. Unwrap each Oatmeal Creme Pie, and arrange on serving tray.
2. Cut 12 colorful jelly beans and 12 black jelly beans in half for foxes' eyes and noses.
3. Cut marshmallows in half diagonally for foxes' ears.
4. Heat the white melting chocolate according to the directions on the package.
5. Using the picture as your guide, diagonally dip each creme pie for whiskers on either side of foxes' faces.

6. Dip cut ends of jelly beans into chocolate and place onto each pie where the eyes would go.
7. Dip black jelly beans in chocolate and place at tip of nose.
8. Dip large end of marshmallows into chocolate and place on creme pies for ears.
9. Allow chocolate to cool completely before serving.

Products Used:



Oatmeal Creme Pies



Oatmeal Creme Pies Banana & Caramel Parfaits

Little Debbie® Oatmeal Creme Pies are irresistible, favorite cookies made from rolled oats, molasses, and tasty creme. But now they are turned into a new delectable treat! Layered with fresh bananas, rich vanilla pudding, and smooth caramel sauce, this easy-to-prepare treat is perfect for a mini dessert party. Everyone will enjoy this new take on a classic snack. Try making Oatmeal Creme Pie Banana and Caramel Parfaits for extra sweet smiles!

Makes 4 Servings

Ingredients:

1 Carton Little Debbie Oatmeal Creme Pies
2 Large Bananas, Sliced
1 Package Vanilla Pudding
Caramel Sauce

Directions:

1. Make the vanilla pudding following the directions on back of package.
2. Using four parfait glasses, crumble one Oatmeal Creme Pie in the bottom of each.
3. Begin to layer the vanilla pudding, banana slices and caramel sauce.
4. Alternate layers between the crumbled cookies until desired amount is reached in each glass.
5. Garnish with additional cookie crumbles and sliced bananas.
6. Let stand for up to 30 minutes in a refrigerator, or serve immediately.

Products Used:



Oatmeal Creme Pies



Oatmeal Creme Pies Ice Cream

A family favorite since 1960, Little Debbie Oatmeal Creme Pies have been bringing smiles for years! Now they are made even better by blending them with an easy-to-make ice cream. This treat is fun for kids to make and eat during the summer, too! Whether you're beating the heat or making a birthday bash more fun, everyone is sure to enjoy this classic snack all over again!

Makes 8-10 Servings

Ingredients:

1 Carton Little Debbie Oatmeal Creme Pies
1 Container Whipped Topping, Thawed
1 14-oz. Can Sweetened Condensed Milk
1 Box Sugar-Free/Fat-Free Instant Cheesecake Pudding Mix
Caramel Sauce

Directions:

1. Unwrap each Oatmeal Creme Pie and chop into bite-sized pieces.
2. Pour sweetened condensed milk into a medium mixing bowl, and slowly stir in the cheesecake pudding mix.
3. Spoon the whipped topping into a large mixing bowl, and pour the milk mixture over top. Combine ingredients fully.
4. Lightly mix in the chopped cookies.

5. Put the mixture into an airtight container, and freeze for 6 hours before serving.

Products Used:



Oatmeal Creme Pies



Oatmeal Creme Pie Campfire Cookies

Gather round the campfire, and enjoy these scrumptiously fun no-bake Campfire Cookies. Oatmeal Creme Pies are topped with icing, chocolate logs and gummy bear flames to keep your mini marshmallows toasted! Assembling these treats is almost as fun as eating them. Make a batch of Campfire Cookies for an evening around the bonfire or as an afternoon snack.

Makes 12 Servings

Ingredients:

- 1 Carton Little Debbie Oatmeal Creme Pies
- 1 7-oz. Pouch Green Cookie Icing
- 1 Package (or 36 total) Chocolate Chew Rolls
- 1 4-oz. Package of Gummy Bears
- 1 Package (or 36 total) Mini Marshmallows
- 1 Package (or 36 total) Pretzel Sticks

Supplies:

Lighter or Matches

Directions:

1. Unwrap each Oatmeal Creme Pie and set aside.

2. Using the green cookie icing, create a layer of grass for your campfire to sit on.
3. Unwrap the chocolate chews, and place in a triangular arrangement on top of the green icing.
4. Using red, yellow and orange gummy bears, fill your fire pit. The gummy bears can be cut into smaller pieces for a more realistic texture.
5. Place a mini marshmallow at the end of each pretzel stick.
6. Align the toasting marshmallows around the fire, sticking the pretzel stick into the icing and cookie for stability and resting the marshmallows against each other in the center.
7. If desired, carefully light marshmallows with a lighter or match.
8. Enjoy immediately!

Products Used:



Oatmeal Creme Pies



Peanut Butter Frosted Chocolate Cupcakes

Need a rainy day activity or a no-bake treat to create with your kids? Little Debbie® Chocolate Cupcakes are here to make you and your children's day brighter in the kitchen! Using just a few ingredients, you can help them decorate chocolatey, creme-filled cupcakes for an afternoon treat! Topped with decadent peanut butter frosting, mini chocolate chips, peanut butter candies, and colorful sprinkles, this simple decadent treat is ideal for a stress-free dessert! Try our easy Peanut Butter Frosted Chocolate Cupcake treats for more smiles!

Makes 8 Servings

Ingredients:

1 Carton Little Debbie Chocolate Cupcakes
1 Cup (2 Sticks) Unsalted Butter, Softened
1 Cup Peanut Butter
1 Teaspoon Vanilla Extract
3-4 Cups Powdered Sugar
Mini Chocolate and Peanut Butter Candy Cups
Rainbow Colored Candy Sprinkles

Directions:

1. Using a mixer, whip the softened butter lightly.
2. Add vanilla extract and peanut butter, beating until well mixed.

3. Mix in powdered sugar one cup at a time until frosting is desired consistency.
4. Unwrap each Chocolate Cupcake.
5. Using a pastry bag, fill with peanut butter frosting and begin decorating each cupcake.
6. Top cupcakes with rainbow candy sprinkles, and garnish with mini chocolate and peanut butter candy cups.
7. Serve immediately.

Products Used:



Chocolate Cupcakes



Pecan Spinwheels® Waffles

Give this tasty recipe a spin using Little Debbie® Pecan Spinwheels®! A scrumptiously easy breakfast or brunch treat, we used a waffle maker and our favorite baked treat to create these adorable minis. Just add syrup, whipped cream and fruit for an extra delightful twist on classic waffles. Be sure to share with us on social media using #LDRecipeCreations! We love seeing your take on these sweet recipe creations!

Makes 8 Servings

Ingredients:

1 Carton Little Debbie Pecan Spinwheels
1 Cup Confectioner's Sugar
1-2 Tablespoons Milk
1 Teaspoon Vanilla Extract

Directions:

1. Unwrap Spinwheels and set aside.
2. Spray waffle maker top and bottom and place four Spinwheels in each waffle compartment.
3. Close the waffle maker and heat Spinwheels for 1 to 2 minutes. Time may vary based on waffle maker.
4. Repeat with remaining pastries.
5. In a bowl, whisk together confectioner's sugar, milk and vanilla extract. Add more or less milk to reach desired consistency.

6. Drizzle glaze on mini waffles or pour icing in small bowl for dipping.
7. Serve immediately.

Creation Tips:

Try serving with a dollop of whipped cream, drizzled with syrup or topped with ice cream!

Products Used:



Pecan Spinwheels®



Pecan Spinwheels® Bread Pudding

Saturday mornings with the family are special moments, and now they are easier, thanks to Little Debbie Pecan Spinwheels! Your whole family will enjoy the indulgent flavors of caramelized brown sugar, fresh cranberries, spiced cinnamon, and Pecan Spinwheels. Easy to make for your morning breakfast or an afternoon brunch, this bread pudding creation is sure to be enjoyed by all! Try Pecan Spinwheels Bread Pudding this weekend for a sweeter day!

Makes 12 Servings

Ingredients:

1 Carton Little Debbie Pecan Spinwheels
3/4 Cup Milk
2 Eggs
1/3 Cup Light Brown Sugar
1 Teaspoon Vanilla Extract
1 Tablespoon Butter, Melted
1/8 Teaspoon Salt
1/3 Cup Raisins
1/3 Cup Dried Cranberries
1/8 Teaspoon Nutmeg
1/8 Teaspoon Cinnamon

Directions:

1. Preheat oven to 350 degrees. Line 12 muffin cups with paper liners, or grease muffin pan.
2. In a medium mixing bowl, combine milk, eggs, light brown sugar, vanilla extract, salt, nutmeg and cinnamon.
3. Cut the Pecan Spinwheels into quarters, and add to milk mixture.
4. Add raisins and cranberries to the mixture. Let stand for 15 minutes.
5. Spoon bread mixture into prepared muffin cups until the cups are 3/4 full. Drizzle each cup with melted butter before placing in the oven.
6. Bake for 30-35 minutes or until the bread puddings are puffed and golden brown.
7. Allow to cool completely before serving.

Products Used:



Pecan Spinwheels®



Pumpkin Brownie Pops

Enjoy an easy treat with adorable Little Debbie Pumpkin Brownie Pops! Create a patch for a fall party or as a weekend DIY recipe. Simply grab a box of seasonal Pumpkin Brownies and create.

Makes 5 Servings

Ingredients:

One (1) Carton Brownie Pumpkins

One (1) Bag Pretzel Sticks

Green Candy-Coated Chocolates

8-oz. Container Chocolate Frosting

Supplies:

Craft Popsicle Sticks

Fall Ribbon

Directions:

1. Snap a pretzel stick in half and push it into the top of the Pumpkin Brownie
2. Attach two green candy-coated chocolates on either side of the stem with frosting.
3. Push the craft stick into the bottom of the brownie.
4. Tie with a ribbon and serve!

Creation Tips:

For step-by-step images and instructions check out Party Pinching's original post [here!](#)

Products Used:



Brownie Pumpkins



Pumpkin Gingerbread Mousse

Delicious and tasty, this dessert will keep your guests asking for more! Combining the fresh taste of pumpkin and Little Debbie Gingerbread Cookies, our no-bake mousse is delightful for all those at your dinner party. Using spices like nutmeg and pumpkin pie filling, finish off with whipped topping and caramel sauce to add another layer of indulgence. Make this decadent Pumpkin Gingerbread Mousse to wow all your guests this holiday season!

Makes 8 Servings

Ingredients:

2 Cartons Little Debbie Gingerbread Cookies*
1 Box Pumpkin Cheesecake Instant Pudding and Pie Mix
2 Containers Whipped Topping, Thawed
2 Teaspoons Pumpkin Pie Seasoning
1 15-oz. Can Pumpkin Pie Filling
Nutmeg
Caramel Sauce

Directions:

1. Unwrap each gingerbread cookie, setting aside 4.
2. Crumble the remaining cookies into 8 equal amounts, and press into 8 serving dishes.
3. Mix pumpkin cheesecake pudding mix, 1 container whipped topping, canned pumpkin and 2 teaspoons

pumpkin pie seasoning together until combined.

4. Using a pastry bag, fill with pumpkin mousse and pipe onto crumbled gingerbread cookies.
5. Garnish with remaining whipped topping, a sprinkle of nutmeg, caramel sauce and slices of gingerbread cookies.

Products Used:



Gingerbread Cookies



Pumpkin Patch Party Cakes

Have a fall party coming up? Little Debbie Pumpkin Patch Party Cakes are great for classroom parties, or a festive party at your home. Quick, easy and cute is just what these scrumptious treats are! Grab a box of seasonal Fall Party Cakes to recreate.

Makes 5 Servings

Ingredients:

One (1) Carton Little Debbie Fall Party Cakes
8-oz. Container Vanilla Frosting
Green Food Coloring
Pumpkin Mallow Candies

Supplies:

Craft Sticks
Toothpicks
Pen

Directions:

1. Unwrap each Fall Party Cake and set aside
2. In a bowl, mix 2-3 drops of green food coloring in the vanilla frosting.
3. Snip off the corner of the zipper bag filled with green frosting and pipe swirly vines on top of the Fall Party Cake.
4. Attach the pumpkin mallow candies to the top of the cake with frosting.
5. Cut a small rectangle from a craft stick for the sign.
6. Attach a toothpick to the back of the sign using tape or glue and write "U-Pick" on the front.
7. Stick the sign at the tip of the cake.
8. Enjoy!

Creation Tips:

For step-by-step images and instructions check out Party Pinching's original post [here!](#)

Products Used:



Fall Party Cakes



Pumpkin Spice Latte Rolls

Love pumpkin spice? These adorable Pumpkin Spice Latte Rolls are just the sweetest treat for fall! Using Little Debbie® Pumpkin Spice Rolls, they are so easy to make and everyone will love them!

Makes 6 Servings

Ingredients:

Little Debbie® Pumpkin Spice Rolls

Chocolate Fondant

White Fondant

Chocolate Coated Cracker Sticks

White Buttercream Frosting

Cinnamon

Supplies:

Number 21 Small Star Piping Tip

Black, Green, Grange, and Brown Edible Food Markers

Directions:

1. For step by step images and instructions check out Party Pinching's original post [here!](#)

Products Used:



Pumpkin Spice Rolls



Strawberry Pretzel Bites

Enjoy a quick bite with Strawberry Swiss Rolls Pretzel Bites! Easy, delicious and perfect for something sweet, you and your family will love the ease of this snack. Make a few of these easy treats for a movie night or for an afternoon treat with your cup of tea or coffee. Everyone in your family is sure to love them!

Makes 8-10 Servings

Ingredients:

1 Carton Little Debbie Strawberry Swiss Rolls, sliced
1 Carton Fresh Strawberries, sliced
1 Bag Twisted Pretzels
White Chocolate Drizzle

Directions:

1. Slice 2-3 Strawberry Swiss Rolls and set aside.
2. Top pretzel with sliced cake and fresh strawberry
3. Top with white chocolate drizzle and let set.
4. Serve immediately.

Creation Tips:

Change up your drizzle and try caramel or dark chocolate!

Products Used:



Strawberry Swiss Rolls



Strawberry Shortcake Fruit Pizza

Strawberry Shortcake Rolls are transformed into the perfect, shareable dessert! It's easy to recreate for a party or a movie night watching your favorite family movie. Everyone is sure to love the creativity of building the pizza, and of course, snacking on it. Try it tonight!

Makes 6-8 Servings

Ingredients:

1 carton Strawberry Shortcake Rolls
1 can Crescent Dough, rolled flat
8oz. Cream Cheese, softened
1 carton Fresh Strawberries, sliced
1 carton Fresh Blueberries
1 carton Fresh Raspberries
1 jar Chocolate Drizzle
Fresh Mint, for garnish

Supplies:

Large pan for baking, preferably round.

Directions:

1. Following the directions on the can of crescent dough, bake accordingly and let fully cool.
2. Wash and prepare all fresh fruit and set aside so it can fully dry.
3. Unwrap each Strawberry Shortcake Roll and begin to slice. Set aside.
4. Once the baked dough is fully cooled, begin to spread the softened cream cheese across the top to create a thin layer.
5. Get creative and start building your pizza!
6. Drizzle the top with chocolate and add fresh mint for a few sprigs of fun.
7. Enjoy!

Products Used:



**Strawberry Shortcake
Rolls**



Strawberry Shortcake Trifle

A sweet summertime treat, this delightful trifle is a twist on classic strawberry shortcake! Strawberry Shortcake Mini Muffins combined with fresh strawberries and light whipped topping are layered to create this simple, no-bake dessert! Plus, it's a mini treat that's great for mini fingers. Great for a special occasion or lazy afternoon, give Strawberry Shortcake Trifles a try!

Makes 5 Servings

Ingredients:

2 Cartons Little Debbie® Strawberry Shortcake Mini Muffins
1 Container Whipped Topping, Thawed
1 LB Fresh Strawberries, Diced
3 TBSP Granulated Sugar

Supplies:

5 4oz Glass Jars

Directions:

1. Toss diced strawberries with sugar. Let rest 10 minutes.
2. Assemble your trifle by adding a small spoonful of strawberries at the bottom of each jar.
3. Top strawberry mixture with 3 or 4 roughly crumbled Strawberry Shortcake Mini Muffins.

4. Add a spoonful of whipped topping over the muffins.
5. Repeat layering process once more.
6. Garnish with fresh strawberries, strawberry syrup or as desired.
7. Serve immediately.

Products Used:



**Strawberry Shortcake
Mini Muffins**



Strawberry Swiss Rolls Trifles

Love the taste of chocolate-covered strawberries? Try our Strawberry Swiss Rolls Trifles featuring our newest take on a Swiss Roll! These easy trifles are decadent and perfect for a weeknight, date night or as you're hosting friends over the weekend. With just a few ingredients, you can have a scrumptious dessert that everyone is sure to enjoy. Grab a box of Strawberry Swiss Rolls and try them today!

Makes 2 Servings

Ingredients:

- 1 Carton Little Debbie Strawberry Swiss Rolls, sliced
- 1 Carton Chocolate Pudding or Pre-Made Chocolate Pudding
- 1 Carton Whipping Topping, thawed
- 1 Carton Fresh Strawberries, sliced

Supplies:

Trifle Cups

Directions:

1. Slice 4 Strawberry Swiss Rolls and set aside.
2. In the bottom of your trifle cup, add thin layer of chocolate pudding.
3. Continue to build your trifle with a layer of Strawberry Swiss Rolls, whipped topping and strawberries.

4. Layer your trifle until to the brim and top with extra Strawberry Swiss Rolls, fresh strawberries and whipped topping.
5. Serve immediately.

Creation Tips:

For your strawberries to be sweeter and juicy, try cutting and adding 2 tablespoons of sugar. Let the strawberries sit for up to one hour before adding to your trifle and serving.

Products Used:

Strawberry Swiss Rolls



Sunflower Fall Party Cakes

Brighten up any fall day with these pretty little sunflower Fall Party Cakes! These no-bake treats couldn't be easier to make. Simply grab a box or two of Little Debbie® Fall Party Cakes and decorate.

Makes 10 Servings

Ingredients:

1 Carton Little Debbie Fall Party Cakes
1 Cup Yellow Buttercream Frosting
1 Cup Chocolate Buttercream Frosting
Chocolate Sprinkles

Supplies:

Leaf Piping Tip
Large Round Piping Tip

Directions:

1. Pipe a circle the size of a quarter with the chocolate buttercream using the large round piping tip in the middle of one cake.
2. Sprinkle the chocolate sprinkles on top of the icing.
3. Using the leaf piping tip and yellow buttercream pipe on the yellow pedals going around the chocolate circle.
4. Keep piping until you have a pretty little sunflower.
5. Enjoy!

Creation Tips:

For step-by-step images and instructions check out Party Pinching's original post [here](#)!

Products Used:



Fall Party Cakes



Swiss Rolls Horses

Make your own herd with Swiss Rolls Horses! Using icing, candy eyes, mini cookies and almond slices, Swiss Rolls bring an adorable horse to life. Kids will have a blast decorating their own trusty steed. With a face as unique as its creator, these treats are as fun to eat as they are to make. Enjoy at a birthday party or as a weekend movie night snack!

Makes 12 Servings

Ingredients:

1 Carton Little Debbie® Swiss rolls
1 Box Mini Vanilla Wafers
Black Food Marker
White Cookie Icing
Almond Slices
Candy Eyes

Directions:

1. Unwrap each Swiss Roll cake and set aside.
2. Using the food marker, draw nostrils on the mini vanilla wafer and add to your **Swiss** Roll using a dot of icing.
3. With the white cookie icing, add some unique markings and mane to your horse's face.
4. Insert 2 almond slivers on the top of your horse's head, as shown in the image.

5. Using a dot of icing for each eye, add the candy eyes to your companion.
6. Enjoy your creation!

Creation Tips:

Mix and match different mini cookies and icings to make your horse truly unique!

Products Used:

Swiss Rolls



Swiss Rolls Ice Cream Cake

Need a show stopping dessert? Look no further than our Little Debbie Swiss Rolls Ice Cream Cake. Scrumptious Swiss Rolls cover layers of chocolate and raspberry ice cream, making it the perfect combination for anyone with a sweet tooth. Great for an upcoming party or a special occasion! Try it tonight!

Makes 10 Servings

Ingredients:

1 Carton Little Debbie® Swiss Rolls
2 Pints Chocolate Ice Cream, Softened
2 Pints Raspberry Ice Cream, Softened
1 Cup Hot Fudge Ice Cream Topping

Supplies:

2 Quart Bowl
Plastic Wrap

Directions:

1. Line a 2-quart bowl with plastic wrap.
2. Cut each Swiss Roll into 8 slices and line the bowl, completely covering the bottom and sides.
3. Cover and freeze for at least 20 minutes or until Swiss Rolls are firm.

4. Spread raspberry ice cream into bottom of the cake. Freeze for an hour.
5. Cover raspberry ice cream with hot fudge ice cream topping. Freeze for an hour.
6. Spread chocolate ice cream on top of fudge. Freeze for an hour.
7. Before serving, remove from freezer and invert onto a serving plate. Slice into wedges and enjoy!

Creation Tips:

Change up the ice cream flavors to create a completely customizable creation! Some of our favorite combos: coffee and caramel, vanilla and strawberry, or mint chocolate. Top with fresh fruit to match the ice cream flavors!

Products Used:

Swiss Rolls



Turtle Brownies Mousse

If you need a crowd-pleasing dessert, this delightful Little Debbie® Turtle Brownies creation satisfies! Quick and fun, your favorite brownies are layered with chocolate mousse, caramel sauce, and chocolate chips. Show off this lovely layered luxury at a dinner party, or enjoy this simple indulgence as a poolside treat. Whatever the occasion, try this tasty Turtle Brownies Mousse for an extra sweet treat!

Makes 8 Servings

Ingredients:

2 Cartons Little Debbie Turtle Brownies[®]

½ Cup Heavy Cream[®]

2 Cups Semisweet Chocolate Chips[®]

2 Cups Whipping Cream[®]

1 Container Whipped Topping

Directions:

1. Combine semisweet chocolate chips and heavy cream in a microwave-safe bowl.
2. Microwave the mixture for 30 seconds, stir and microwave for another 30 seconds. Repeat this step until chocolate is completely melted.
3. Once chocolate is melted, remove from microwave and cool at room temperature.
4. In a larger bowl, mix together the melted chocolate and whipping cream until combined.

5. Unwrap each Turtle Brownie and cut into fourths.
6. Line the bottom of a dessert dish or parfait cups with brownie pieces.
7. Alternate layers of mousse with layers of brownie pieces, filling the dessert dish or each parfait cup.
8. Garnish with whipped topping and more Turtle Brownies!
9. Chill for three hours or more before serving.

Products Used:



Turtle Brownies



Turtle Brownies Sea Turtles

Dive into the tasty combination of caramel sauce, chocolate sauce, and Little Debbie® Turtle Brownies! These delightful sea turtle treats are a fun and easy DIY activity for both you and your kids. Everyone can decorate his or her own turtle! Try different toppings and sauces, and share your kids' creations on Little Debbie social media! Whether it's after school, a summer party, or a family weekend, these cute sea turtles are sure to make your kids smile!

Makes 8 Servings

Ingredients:

1 Carton Little Debbie Turtle Brownies

½ Caramel Sauce (Regular or Salted)

½ Chocolate Sauce

Cashews

Directions:

1. Unwrap each Turtle Brownie and arrange on a serving tray.
2. Drizzle chocolate and caramel sauce on top of each brownie in different patterns, making sure no two turtles are the same!
3. Using the cashews, give each turtle 4 legs and 1 head.
4. Serve immediately.

Products Used:



Turtle Brownies



Turtle Brownies Hot Fudge Sundae

How do you make a family favorite even better? By adding ice cream, of course! This easy, no-bake dessert tops Little Debbie® Turtle Brownies with vanilla ice cream, hot fudge, and salted caramel sauce, making this delectable snack even more of a treat. Try mixing up ice cream flavors and toppings, and be sure to tag your Little Debbie creations on social media. Any combination with Turtle Brownies is a delicious one! Great as a summer dessert, this sundae will be a hit at your next cookout.

Makes 8 Servings

Ingredients:

2 Cartons Little Debbie Turtle Brownies
16 Scoops Vanilla Ice Cream
Hot Fudge Topping
Salted Caramel Sauce
Chopped Pecans
Chopped Peanuts

Directions:

1. In ice cream bowls, put two scoops of ice cream.
2. Unwrap each Turtle Brownie, and place on a microwave-safe plate.
3. Microwave the brownies for 5 seconds and arrange two per bowl.

4. Heat hot fudge and caramel sauce according to the directions on each jar.
5. Top each sundae with hot fudge, caramel sauce, chopped pecans and/or chopped peanuts.
6. Serve immediately.

Products Used:



Turtle Brownies



Unicorn Cake Pops

Sweet and fun to eat these Unicorn Cake Pops are the perfect grab and go treat for your unicorn themed party! All you have to do is dress up Little Debbie's sparkling strawberry unicorn cakes with a frilly cupcake wrapper and a unicorn marshmallow.

Makes 8 Servings

Ingredients:

Little Debbie Unicorn Cakes
Regular Size Marshmallows
Mini Marshmallows
White Candy Melts
Flower Sprinkles & Candy Decorations
Pink Sugar Sprinkles
White Fondant

Supplies:

Toothpicks
Pastel Cupcake Wrappers
Black Edible Food Marker
Gold Color Food Coloring Mist

Directions:

1. Draw eyes on regular size marshmallow with black edible marker.
2. Cut mini marshmallow in half diagonally, and dip the cut end into the pink sprinkles for the ears.
3. Melt the white candy melts according to package instructions and attach the mini marshmallow ears onto the top of the unicorn marshmallow head.
4. Attach the flower sprinkles and decorations to the top of the marshmallow head using the candy melts.
5. Roll out fondant into small sausage shapes and taper one end.
6. Pinch the tapered ends together, and wind the fondant rolls around each other and let them dry completely.
7. Spray fondant horn with gold food coloring mist.
8. Using the melted candy coating, attach the horn to the top of the marshmallow.
9. Push a toothpick into the bottom of the marshmallow unicorn head.
10. Turn a cupcake wrapper upside down and push it in the middle of the toothpick up to the unicorn head.
11. Place the unicorn head on top of the Little Debbie unicorn cake.
12. Enjoy your cute Unicorn Pop!

Products Used:



Unicorn Cakes



Unicorn Super Shake

This is the ultimate Unicorn Super Shake packed full of Sparkling Strawberry Little Debbie Unicorn Cakes and your favorite candies. It's a colossal cake and ice cream treat that will be the hit of any unicorn party!

Makes 1 Servings

Ingredients:

Little Debbie Unicorn Cakes
Vanilla Ice Cream
1/4 Cup of Sliced Fresh Strawberries
Whipped Topping
1/3 Cup Milk
1 Sugar Ice Cream Cone
1 Regular Marshmallow
Pink Sugar Sprinkles
Gold Sugar Sprinkles
Rainbow Confetti Sprinkles
Assorted Lollipops and Candy
One Can of Strawberry Frosting
Pink Food Coloring (If Desired)

Supplies:

Wooden Skewers
Gold Food Coloring Mist

Directions:

1. Frost the rim and outer edge of a large glass with the strawberry frosting.
2. Roll the frosted glass into the rainbow confetti sprinkles.
3. Place three large scoops of ice cream in a blender along with the sliced strawberries and milk. Add pink food coloring if desired and blend until smooth.
4. Pour strawberry milk shake into glass and top with whipping cream.
5. Spray ice cream cone with gold food coloring mist, and immediately roll cone into gold sugar sprinkles.
6. Cut marshmallow in half diagonally, and dip the cut ends of slice marshmallow into pink sugar sprinkles.
7. Place ice cream cone horn and marshmallow ears on top of the shake.
8. Put wooden skewers on one end of the Little Debbie Unicorn Cakes, and put the skewered Little Debbie Unicorn Cakes into the shake.
9. Arrange assorted candies and lollipops into the shake.
10. Enjoy your ultimate sparkling strawberry Unicorn Super Shake!

Products Used:



Unicorn Cakes



Unicorn Tea Cakes

These pretty little unicorn tea cakes are the perfect petit fours for your Unicorn Tea Party! They are incredibly easy to make using Little Debbie Unicorn Cakes.

Makes 24-32 Servings

Ingredients:

Little Debbie Unicorn Cakes

White Candy Melts

Yellow, Green, Pink and Blue Buttercream Frosting

Gold Unicorn & Star Sprinkles

Supplies:

Piping Tips Wilton #17, #14, #21 and #30

Directions:

1. Cut the Little Debbie Unicorn Cakes into small squares.
2. Melt white candy coating according to package instructions. Then, dip cut end of the cake into white candy coating and place on parchment paper to set.
3. Pipe small flowers on top of each tea cake using all colors of the of the buttercream frosting.
4. Place a gold unicorn or star sprinkle of top of each tea cake or you can make small unicorn horns out of

fondant.

Creation Tips:

To create fondant unicorn horns, roll out fondant into small sausage shapes and taper one end. Pinch the tapered ends together, and wind the fondant rolls around each other and let them dry completely. Spray fondant horn with gold food coloring mist.

Products Used:



Unicorn Cakes



Zebra® Cakes Safari Shake

Pack your bags and grab your hat; we're going on a safari! This fun super shake is inspired by classic Zebra Cakes. Great for a jungle party or a sweet end to a wild afternoon, this safari shake is a quick and easy way to make a special treat.

Makes 2 Servings

Ingredients:

1 Carton Little Debbie Zebra Cakes
6 Scoops Vanilla Ice Cream
1/3 Cup Cold Milk
Whipped Cream
Decorative Toppings of Choice

Directions:

1. In a bowl, crumble 8 Zebra Cakes into smaller pieces. Set aside.
2. Scoop ice cream into a blender. Add milk and cake pieces. Cover and blend until smooth.
3. Pour into chilled glasses.
4. Top with whipped cream, chocolate syrup, tropical fruit such as pineapple, coconut and banana, marshmallows, full Zebra Cakes and a cherry on top. This is your super shake! Make it fun and delicious!

Creation Tips:

For a thicker shake, add more ice cream and keep blending until desired consistency is reached.

Products Used:



Zebra® Cakes